

DETAILED REPORT OF SALMON FISHING OPERATIONS, BY LOCALITIES AND APPARATUS.

It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

Species of salmon and names of streams or localities fished.	Number of salmon taken with each kind of apparatus.						Fishing season—	
	Seines.	Gill nets.	Traps.	Lines.	Dip nets.	Other appliances.	Began.	Ended.
Coho or silver salmon:	234							
Total								
Chum or keta salmon:								
Total								
Humpback or pink salmon:	910							
Total								
King or spring salmon:								
Total								
Red or sockeye salmon:	836							
Total	836							

SALMON AND TROUT PRODUCTS.

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, 1-lb. cans, 48's...Number								
Value								
Cases, 1-lb. cans, 96's...Number								
Value								
Cases, 1-lb. flat cans...Number								
Value								
Cases, 1-lb. tall cans...Number								
Value								
MILD CURED:								
Tierces (800 lbs. each)...Number								
Value								
PICKLED:								
Barrels (200 lbs. each)...Number	8		10		10			
Value	120		120		120			
Bellies...Pounds								
Value								
Backs...Pounds								
Value								
DRY SALTED...Number of fish								
Pounds								
Value								
FROZEN...Number of fish								
Pounds								
Value								
SHIPPED FRESH...Number of fish								
Pounds								
Value								

HALIBUT, COD, HERRING, AND MINOR SALMON PRODUCTS.

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
HALIBUT:			HERRING:		
Fresh (shipped)			CANNED:		
Fresh (sold locally)			Cases, 1-lb. cans		
Frozen			Cases, 1-lb. cans		
Fletched				Pounds.	
Dry salted			Dry salted...For food		
Smoked			Fresh...For food		
Canned			For bait		
Cod:			Frozen...For food		
Vessel catch—			For bait		
Dry salted			Pickled, Scotch cure (in half-barrels)		
Pickled			Pickled, Scotch cure (in full barrels)		
Stockfish			Pickled, Norwegian cure		
Tongues			Pickled...For bait		
Cod-liver oil...galls.			Fertilizer...tons.		
Shore station catch—			Oil...galls.		
Dry salted			SALMON:		
Pickled			Caviar		
Stockfish			Beleke		
Tongues			Ukalu		
Cod-liver oil...galls.			Kipperd		
CANNED:			Dried		
Cases, 1-lb. cans...Number			Fertilizer...tons.		
Value			Oil...galls.		
Cases, 1-lb. flat cans...Number					
Value					

WHALING OPERATIONS.

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead				Oil, body...galls.		
California gray				Oil, sperm...galls.		
Finback				Fertilizer, meat...tons.		
Humpback				Fertilizer, bone...pounds.		
Sulphur-bottom				Whalebone...pounds.		
Sperm				Meat, pickled...pounds.		
Others*				Stearin...galls.		
Total						

* Indicate number and sex of each species.

CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice.		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, 1-lb. cans									
Cases, 1-lb. cans									
Cases, 2-lb. cans									
Cases, 10-lb. cans									
Total									

MISCELLANEOUS PRODUCTS.

Items.		Quantity.	Value.	Items.		Quantity.	Value.
		Pounds.					
Sablefish.	Fresh			Tomecod	Fresh	pounds	
	Frozen				Frozen	pounds	
	Pickled				Pickled	pounds	
	Smoked			Other fish ^a	Fresh	pounds	
Eulachon	Fresh				Frozen	pounds	
	Pickled				Pickled	pounds	
	Smoked			Grayfish	Oil	galls	
Rockfish or bass	Fresh				Fertilizer	tons	
	Frozen			Crabs	(Specify unit)		
	Pickled				do		
Smelt	Fresh			Mussels	do		
	Frozen			Oysters	do		
	Pickled			Seaweed	do		
Pollock	Fresh			Ivory (walrus)	do		
	Frozen			Hides	Hair seal number		
	Pickled				Sea lion number		
Flatfish	Fresh				Walrus number		
	Frozen						
	Pickled						

^a State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

I did not operate at my Fish Station at Kapliu Bay Alaska as there is no fish I brought over same and Boats here to Agnauk and Vladimir Uerastoff put up this fish at his home at Katanik Agnauk Island.

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

Territory Alaska
State of United States
County of America

John J. Holstad
Owner, Superintendent, Manager.
(ERASE INAPPLICABLE WORDS.)

Subscribed and sworn to before me this 23rd day of November, 1918.

[SEAL.]

Emelian Petellin
Notary Public.
my commission expires
Oct. 2, 1919.